

Italian Sausage: Christmas Sausage or Bandièra

The sausage gets its name from the colors of the Italian Flag [Green-White-Red], which are also the traditional colors of Christmas.

U.S.	Ingredient	Metric	Percent
5.5 lb.	Pork	2500.0 g	-93.72
1 cup	Mozzarella, diced*	175.0 g	97.14
¾ cup	Roma tomatoes, seeded	170.0 g	65.71
⅔ cup	Sun dried tomatoes	115.0 g	37.14
¼ cup	Ice water	65.0 ml	34.29
⅓ cup	Romano cheese, grated	60.0 g	20.97
5 tsp.	Salt	36.7 g	14.29
2 tbsp.	Sucrose	25.0 g	5.14
6 tbsp.	Basil, fresh	9.0 g	4.00
2 tsp.	Pepper, black, coarse	7.0 g	4.00
1¼ tsp.	MSG	7.0 g	3.43
2 tsp.	Garlic, powdered	6.0 g	3.89
1 tsp.	Cure#1	6.8 g	0.86
¼ tsp.	Citric acid	1.5 g	0.00
	35mm hog casings		



6.3 lb. ←Totals → 2.9 Kg

* Use high-melting point mozzarella cheese

Note: Use metric weight & volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurements.

Method:

1. Keep meat cold (40°F/4°C) at all times. Note: ratio of lean to fat should be about 70% : 30%. Grind meat through medium grinder [¾-inch] plate.
2. Dice the mozzarella into corn size pieces, reserve and chill very well.
3. Chop the sun-dried tomatoes to a size similar to the cheese; reserve.
4. Seed and chop the Roma/San Marzano tomatoes to a similar size.
5. Grate the Romano cheese and reserve.
6. Coarsely chop the basil
7. Return all to the refrigerator while mixing spices.
8. Add the sugar, salt, MSG, cure, spices, citric acid and water; work all well into meat.
9. Add the Romano cheese, tomatoes and basil, mixing in well; then add the chilled mozzarella and mix to disperse it well throughout the paste.
10. Stuff into well-rinsed sausage casings (35 mm size) and refrigerate. Eat within 5 days or vacuum pack and freeze

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